

Poetry.

A GRAND AND HEROIC POEM.

On the train that bore Mr. Davis and his party from Montgomery to Atlanta, a letter was handed to Mr. Davis, which he read long and earnestly. Handing it to Mayor Hilyer, he said:

"This is from Paul Hayne. It is a grand and heroic poem."

Mayor Hilyer then read as follows:

The sounds of the tumult have ceased to ring,

And the battle's sun has set,
And here in peace of the new-born spring,
We would fain forgive and forget.

Forget the rage of the hostile years,
And the scars of a wrong unshriven;
Forget the torture that thrilled to tears
The angels calm in heaven.

Forgive and forget? Yes; be it so,
From the hills to the broad sea waves;
But mournful and low are the winds that blow,
By the slopes of a thousand graves.

We may scourge from the spirit all tho't of ill

In the midnight of grief held fast;
And yet, O brothers be loyal still
To the sacred and stainless past!

She is glancing now from the vapor and cloud,

From the waning mansion of Mars,
And the pride of her beauty is wanly bowed,

And her eyes are misted stars!

And she speaks in a voice that is as sad as death,

"There is duty still to be done,
Tho' the trumpet of onset has spent its breath
And the battle been lost and won;"

And she points with a tremulous hand below,

To the wasted and worn array
Of the heroes who strove in the morning glow,

Of the grandeur that crowned "the Gray."

O, God! they come not as once they came

In the magical years of yore;
For the trenchant sword and the soul of flame,

Shall quiver and flash no more;—

Alas! for the broken and battered hosts;
Fruit wrecks from a gory sea,
Tho' pale as a band from the realm of ghosts,

Salute them! they fought with Lee.

And gloried when dauntless Stonewall marched

Like a giant o'er field and flood,
When the bow of his splendid victories arched

The tempest whose rain is—blood.

Salute them! those wistful and sunken eyes

Flashed lightnings of sacred ire,
When the laughing blue of the Southland skies,

Was blasted with cloud and fire;—

Salute them! Their voices so faint to-day,

Were once the thunder of strife,
In the storm of the hottest and wildest fray,

That ever has mocked at life!

Not vanquished, but crushed by a mystic fate,

Blind nations against them hurled,
By the selfish might, and the causeless hate,

Of the banded and ruthless world:

Enough; all Fates are the servants of God!

And follow His guiding hand,
We shall rise some day from the chastener's rod,

Shall waken, and—understand!

But hark, to the Past, as she murmurs "Come,"

There's a duty still to be done,
Tho' mute is the drum, and the bugle dumb,

And the battle is lost and won!"

No place is here for the heroes' needs,
With its shining portals apart;—

Shall they find the piece of their "Invulnerables?"

O, South! in your grateful—heart?

A Refuge of welcome, with living halls,
And Love for its radiant dome,

"Till the music of death's reveille calls
The souls of the warriors—home!"

CARE OF THE TEETH.

The teeth should be brushed twice a day. The proper time for this is on rising in the morning and on retiring at night. In the morning a wash may be used. Brush gently over the crowns of the teeth. This removes any mucus that has collected during the night, and leaves the mouth in a refreshed condition. Just before retiring a tooth powder should be employed, and particles of food that have lodged between the teeth removed, which, when left for several hours, result in the fermentation of an acid, which causes softening of the tooth structure, and thus promotes decay. After eating, a quill tooth-pick and floss-silk should be used for removing the debris.—Dr. Gilbert.

Household.

WHITE CAKE.

Whites of four eggs, one cupful of white sugar, one-half cupful sweet milk, two tablespoonfuls baking powder, lemon extract and two cupfuls flour.

COFFEE CUSTARD.

One pint strong coffee, one pint of milk, boiled together; six eggs beaten with a cup and a half of sugar; bake in a moderately hot oven, but do not boil it.

COCONUT CUSTARD PIE.

Grate one coconut; add three eggs and one and one-half cup of sugar; beat well, and add the milk of the nut, one cup of sweet milk and a piece of butter the size of a walnut. This is sufficient for three pies.

BEEF TEA.

Cut one pound of beefsteak into dice, put them into a jar, keep in oven twelve hours. When all the juice of the meat has been extracted by heat add boiling water till it is of the required strength. Season to taste.

STIRRED BREAD.

One quart flour, two large teaspoonfuls baking powder, two teaspoonfuls salt, two eggs and sweet milk to make a stiff batter; bake in a loaf in a biscuit tin. To be broken, not cut, and eaten hot. Water may be used instead of milk by adding a spoonful of butter.

HOW TO PRESERVE HAM.

Cut the ham in slices as usual for frying, then try it a little and pack in a stone jar, and cover with melted lard to keep the air from it. When you wish it for the table take out the necessary amount and cook as usual. In this way ham can be kept sweet through the warmest weather.

CHOCOLATE CUSTARD.

Make a boiled custard with one quart of milk, the yolk of six eggs, six teaspoonfuls of sugar and one-half cup of grated vanilla chocolate. Boil until thick enough, stirring all the time. When nearly cold flavor with vanilla. Pour into cups and put the whites of the eggs beaten with some powdered sugar on top.

LAYER CAKE.

When making layer cake which is to have a filling of fresh fruit, or one of any kind which ought not to be put in until it is time to serve, it should be taken from the tins in which it is baked and be placed on the tins turned upside down. Take the precaution to heat these tins if they have cooled, in order to prevent the cake's falling.

SUBSTITUTE FOR COFFEE.

A good substitute for coffee is chocolate made with three quarters water and one-quarter milk. Four square inches of Baker's chocolate will make four cups. When the milk and water boil mix in the chocolate, which should be first melted in hot water. Add a little sugar. A few spoonfuls of whipped cream put in just before serving adds to the taste.

ORANGE SHORTCAKE.

To make a delicious orange short cake, slice oranges and sprinkle with sugar an hour or two before using. To a quart of flour add two teaspoonfuls of baking powder and rub into it two tablespoonfuls of butter or sweet lard; moisten with cold water to a soft dough. Roll, bake in pie tins, split open and put oranges between. Eat with sweetened cream.

CURRANT CAKES.

One pound flour, one-half pound butter, three quarter pound sugar, four eggs, one-half pound currants, well washed and dredged; one-half teaspoonful soda dissolved in hot water; one-half lemon, grated rind and juice; one teaspoonful cinnamon. Drop from a spoon upon well buttered paper, lining a baking-pan. Bake quickly.

TO SERVE EGGS—BAKED OR SHIRRED.

Butter a deep earthen pie dish, or china or stone dishes made expressly for this method of cooking eggs, and into it break carefully as many eggs as are required for use, without crowding; sprinkle salt and pepper and the least bit of butter on top before putting in a hot oven to set, which will require four or five minutes. A little chopped parsley or ham may be added if desired.

TO HAVE NICE, HARD BUTTER

for the table in summer, without the use of ice, put a trivet, or any open flat thing with legs, in a saucer; put on this trivet the plate of butter, and fill the saucer with water; turn a common flower-pot so that its edges shall be within the saucer and

under the water. Plug the hole in the flower-pot with a cork, then drench the flower-pot with water, set in a cool place until morning, or if done at breakfast the butter will be hard at supper time.

CREAMED POTATOES.

To cream potatoes chop some cold boiled potatoes. Put two or more tablespoonfuls of butter into a frying pan, when hot rub into it smoothly a spoonful of flour, but do not brown; add a cup of rich milk, and when it boils a teaspoonful of chopped parsley, pepper and salt, then the potatoes. Boil up well and serve. I have used instead of butter pork or bacon grease, and sometimes for variety a little chopped onion.

STUFFED FILLETS OF VEAL.

Cut up a fillet of veal into slices an inch thick and six inches long, beat until quite flat; spread a layer of meat forcemeat on them; roll and tie round with a string; place in a stewpan lined with slices of bacon, season with salt and pepper, moisten with a tumblerful of stock, and cook over a slow fire; when done dish up a pyramid, pass the sauce through a tammy, clear off all grease and pour over the fillets.

HOT CABBAGE SALAD.

Take a firm, white head, shred or chop enough to nearly fill a quart dish, put it in the dish, sprinkle the top with half teaspoonful of black pepper and two or three tablespoonfuls of white sugar; put half a cup of butter in a spider; when it is brown stir into it the following mixture: Half cup of sour cream, three well-beaten eggs, half cup of vinegar; let it boil a moment and pour it over the cabbage; cover and keep in a warm place until wanted.

RICH CHOCOLATE PUDDING.

Beat to a cream six ounces of butter, add a quarter of a pound of grated chocolate; three ounces of sugar and by degrees the yolks of eight eggs, with a quarter of a pound of grated bread. Pound together to a powder a quarter of a stick of vanilla and eight cloves; add to these the pudding, stirring in at the last the whites of the eight eggs beaten to a froth. Butter a mould well, pour in the pudding and boil an hour and a half. Serve with sauce.

CUP PLUM PUDDING.

Take one cup each of raisins, currants, flour, bread-crumbs, suet and sugar; stone and cut the raisins, wash and dry the currants, chop the suet and mix all the above ingredients well together; then add two ounces of cut candied peel and citron, a little mixed spice, salt and ginger, say half a teaspoonful of each, stir in four well-beaten eggs, and milk enough to make the mixture so that the spoon will stand upright in it; tie it loosely in a cloth or put it in a mold, plunge it into boiling water, and boil for three and a half hours.

SNOWFLAKE SAUCE.

Take half pound of nice butter, one pound sugar, (pulverized, let it be if possible,) and a tea cupful of nice sweet cream. Wash carefully the salt from the butter, and cream it well, then put in the sugar, which must also be creamed with the butter. Put the cream into a pitcher, and then, as you stir the butter and sugar together until light and smooth, pour this into it in as small a stream as possible. This is necessary in order to make the mixture of the proper consistency. Season with lemon juice and rind, a teaspoonful of vanilla or rosewater, as you fancy. If you have only granulated sugar at hand, make the sauce the day before it is needed and set it away in a cool place. After preparing the sauce as directed, wet your hands and make it up into little pones like corn-bread, or into a round shape like a pat of butter, and serve upon a small flat dish. It should always be made several hours before dinner time. In helping slice it with a silver knife and lay it upon the plate beside a slice of the pudding with which it is meant to be eaten. This is a delicate sauce that can hardly fail to please. With plum or other fruit pudding it is particularly nice.

A FARMING PEOPLE.

Out of a total population of 27,000,000, the farming population of Japan numbers 15,000,000. During the past 10 years the improved breeds of horses, cattle and sheep have been introduced with good results. The farmers live principally upon cereals and fruits. Oats, corn, barley, wheat and rye are the chief grains produced, rice of course being the largest.

THINGS WORTH KNOWING.

—To brighten and clean old al-paca wash in coffee.

—To remove ink stains soak in sour milk over night.

—To brighten carpets sprinkle with salt before sweeping.

—Mix stove polish with vinegar and a teaspoonful of sugar.

—To polish a stove rub with a newspaper instead of a brush.

—When cooking beans add one-half teaspoonful of saleratus.

—To remove tea stains from cups and saucers scour with ashes.

—For burns apply flour wet with cold water, as it quickly gives relief.

—When sponge cake becomes dry it is nice to cut in thin slices and toast.

—If the oven is too hot when baking place a small dish of cold water in it.

—To remove mildew soak in buttermilk and spread on grass in the sun.

—If nutmegs are good, when pricked with a pin oil will ooze out.

—To clean furniture that is not varnished rub with a cloth wet with kerosene.

—To prevent mustard plasters from blistering mix with the white of an egg.

—To prevent flat-ions from scorching wipe them on a cloth wet with kerosene.

—To brighten or clean silver or nickel-plated ware, rub with a woolen cloth and flour.

—Water in which borax is dissolved is good for the hair, and also to whiten the face and hands.

—Where there is a crack in the stove it can be mended by mixing ashes and salt with water.

—To make paper stick to a wall that has been whitewashed, wash in vinegar or saleratus water.

—When clothes are scorched remove the stain by placing the garment where the sun can shine on it.

—Starched shirts will iron easier if you let them dry after starching, so you will have to sprinkle them before ironing.

—The wings of turkeys, geese and chickens are good to wash and clean windows, as they have no dust nor lint, as cloth.

—To brighten the inside of a coffee or teapot fill with water, add a piece of soap and let it boil about forty-five minutes.

—To remove grease from wall paper lay several folds of blotting paper on the spot and hold a hot iron near it until the grease is absorbed.

—To exterminate bedbugs dissolve alum in water and apply to the bedstead with a feather. Be careful not to touch the paint or varnish.

—Over 5,000,000 bushels of grain are afloat at Chicago, and it is believed that the grain fleet that will leave that city as soon as navigation opens will be larger than any one of the kind that ever set sail.

HAPPY HOME LIVING.

One of the most beautiful of all moral exhibitions on this planet is a whole family of parents, sons and daughters living together in affectionate unity, where nothing is ever seen by any chance but kindness, courtesy, deference and self-abnegation; a habitual preference in favor of others—that kind of preference which lovers show; where the pleasure is in proportion to the self-denial; where it is no effort, and where there is not an instant's delay in yielding the best places and the best things, or doing a service which can in the least aid another. And when it is considered how short a time any family can remain together under the same roof—how a rare thing, indeed, that death has not already made a gap, and how he may make one any day, when it will be too late forever to atone for any wrong done, for any hurting of the feelings (especially under a misapprehension), any wounding unnecessarily of a loving mother's heart, or father's, or brother's, or sister's; a wounding which, when they are dead and gone, flies backward like a Parthian arrow, poisonous and rankling, never to be extracted except by the great doctor, Death. Well would it be for the happiness of many a heart to make it a study from

this hour—the habitual study, how to live in the family so as never to be the cause of a heart-burning; how best to avoid the planting of those remorse which are thick this very hour all over the world, expressing themselves thus: "Oh, what would I not give to have them back one single minute, to let them know the bitterness of my repentance!"—*Phrenological Journal.*

HOW TO PRESERVE THE EYE-SIGHT.

Avoid all sudden changes between light and darkness.

Never begin to read, write or sew for several minutes after coming from darkness to a bright light.

Never read by twilight or moonlight, or on dark, cloudy days.

When reading it is best to let the light fall from above obliquely over the left shoulder.

Do not use the eyesight by light so scant that it requires an effort to discern.

The moment you are instinctively prompted to rub your eyes, that moment stop using them.

If the eyelids are glued together on waking up, do not forcibly open them, but apply saliva with the finger. It is the speediest dilutant in the world; then wash your eyes and face in warm water.

GEMS OF THOUGHT.

—It is easy to be interested in those who are interesting; but it isn't much credit; we shall never get to heaven on that; but to be interested in those who are not interesting, who are dull and repulsive, that counts.

—A tree will not only lie as it falls, but it will fall as it leans. And the great question every one should bring home to himself is this: "What is the inclination of my soul? Does it, with all its affections, lean toward God or away from him?"—*J. J. Gurney.*

—Like a morning dream, life becomes more and more bright the longer we live, and the reason of everything appears more clear. What has puzzled us before seems less mysterious, and the crooked paths look straighter as we approach their end.

—Very rarely, indeed, do we receive any good gift out of the spiritual treasures of our God in ripe completeness at the first. It would be as difficult to put a full-grown grace into the soul as it is to transplant a full-grown tree.—*Sarah F. Smiley.*

RICHMOND AND DANVILLE RAILROAD CO.

PIEDMONT AIR-LINE ROUTE.

Condensed Schedule in effect May 2, '86.

Trains Run by 75° Meridian Time.

SOUTHBOUND—DAILY.

Live New York	No. 50.	No. 52.
" Philadelphia	12 00 night	3 40 pm
" Baltimore	7 20 a m	6 03 "
" Washington	9 50 "	9 00 "
" Charlottesville	11 15 "	11 09 "
" Lynchburg	3 50 p m	3 40 am
" Richmond	6 15 "	2 00 "
" Burkeville	5 25 "	4 05 "
" Keyesville	6 05 "	4 43 "
" Drakes Branch	6 20 "	4 50 "
" Danville	6 25 "	5 05 "
" Goldsboro	11 50 a m	
" Raleigh	5 00 p m	
" Durham	6 07 "	
" Chapel Hill	4 55 "	
" Hillsboro	6 47 "	
" Greensboro	6 47 "	
" Salem	9 55 "	5 55 "
" High Point	11 55 "	10 19 "
" Salisbury	1 10 a m	11 28 "
" Concord	1 57 "	11 50 "
" Charlotte	3 00 "	1 00 pm
" Spartanburg	5 56 "	3 34 "
" Greenville	7 14 "	4 49 "
Ar. Atlanta	1 40 pm	10 40 "

NORTHBOUND—DAILY.

Live Atlanta	No. 51.	No. 53.
Ar. Greenville	5 45 pm	8 10 am
" Spartanburg	11 32 pm	2 30 pm
" Charlotte	12 45 am	3 43 "
" Concord	4 05 "	6 25 "
" Salisbury	5 01 "	7 25 "
" High Point	5 48 "	8 01 "
" Greensboro	7 04 "	9 08 "
" Salem	7 35 "	9 43 "
" Hillsboro	11 40 "	*1 17 am
" Durham	11 54 "	
" Chapel Hill	12 28 pm	
" Raleigh	1 35 "	
" Goldsboro	4 40 "	
" Danville	9 42 am	11 28 pm
" Drakes Branch	12 20 pm	2 12 am
" Keyesville	12 38 "	3 05 "
" Burkeville	1 20 "	3 57 "
" Richmond	3 37 "	7 00 "
" Lynchburg	12 45 "	2 10 "
" Charlottesville	3 15 "	4 25 "
" Washington	8 45 "	9 45 "
" Baltimore	11 25 "	10 03 "
" Philadelphia	3 00 a m	12 35 pm
" New York	6 20 "	3 20 "

*Daily except Sunday.

SLEEPING-CAR SERVICE.

On trains 50 and 51, Pullman Buffet Sleeper between Atlanta and New York.

On trains 52 and 53, Pullman Buffet Sleeper between Washington and New Orleans, Washington and Augusta, Pullman Sleeper between Richmond and Greensboro.

Through tickets on sale at principal stations at all points.

For rates and information apply to any agent of the company, or to

C. W. CHEARS,

Asst. Genl. Pass. Agent.

E. B. THOMAS,

Genl. Manager.

RICHMOND, VA.